

>>> Fish/Poultry File



Store Expensive Seafood Safe & Fresh



Perforated Pan Inserts
Product Never Stays In Accumulated
Water



Also, Ideal For Duck, Quail, Squab
Turkey, Chicken, etc..



Drain Channel System
Excess Water Simply Drains Away

Traulsen's Fish/Poultry Files use special drawers of crushed ice to safely regulate the product temperature. Our refrigeration system operates just often enough to prevent the ice from melting away too rapidly. The resultant water from melt-off is automatically drained away, preventing the product from ever resting in accumulated water, and removing the potential for cross contamination. These features all combine to provide an ideal storage option which is up to the challenge of your most expensive Seafood or Poultry product.



Product Features & Considerations

>> Product Features

- Stainless Steel Exterior & Interior
- Self Closing Drawers
- Special Interior Drawer Pans
- Drain Channel System
- 6" High Adjustable Stainless Steel Legs

>> Important Product Considerations

- Ice should be replenished as needed in order to maintain ideal conditions
- A floor drain is required to control melt-off
- Not intended for long-term storage, products should be removed at the end of each day
- Seafood and poultry should not be stored in the same cabinet to prevent flavor or odor transfer
- Unit must be cleaned each day, the interior can be hosed out for convenience



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Product Offering Summary

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|---|-----------|-----------------------|
| > | RFS126NUT | 1 Section - 4 Drawers |
| | RFS226NUT | 2 Section - 8 Drawers |

The most trusted name in food preservation and safety for over 65 years.

